

*Amendment to the Claims:*

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A toasted corn flavor additive comprising a regrind of toasted, sheeted, freshly-made masa dough derived from ground whole corn kernels, wherein said regrind has:
  - an oil content of about 2.0% to about 5.0% by weight;
  - 5 a dimethyl-ethyl-pyrazine concentration such that if said regrind was were mixed with a sample of untoasted dry masa chips, said regrind would enable the resulting mixture to exhibit a dimethyl-ethyl-pyrazine concentration of about 0.05 ppm;
  - 10 a colorimeter L-value of approximately 49 50;
- 10 2. (Original) The toasted corn flavor additive of Claim 1 wherein said regrind is in the form of a powder comprising a plurality of particles, and further wherein at least about 75% of the particles have U.S. mesh sizes between about 26 and about 50.
3. (Original) The toasted corn flavor additive of Claim 2 wherein said particles comprise coarse particulates and fine particulates, and further wherein said coarse particulates have an average U.S. mesh size of about 20 and said fine particulates have an average U.S. mesh size of about 40.

4. (Canceled)
5. (Original) The toasted corn flavor additive of Claim 1 wherein said additive has a moisture content ranging from about 0.5% to about 6% by weight.
6. (Canceled)

7-16. (Canceled)

17. (Currently Amended) A method for making a toasted corn flavor for dry masa flour, said method comprising the steps of:

- a) forming a fresh masa dough;
- b) sheeting said fresh masa dough;
- c) cutting said dough into a plurality of flavor preforms;
- d) toasting said flavor preforms to form a plurality of toasted flavor pieces having a moisture content ranging from about 0.5% by weight to about 15% by weight; and
- c) grinding said toasted flavor pieces into a powder to form a toasted corn flavor additive having: a dimethyl-ethyl-pyrazine concentration such that if said toasted corn flavor additive was were mixed with a sample of untoasted dry masa chips, said toasted corn flavor additive would enable the resulting mixture to exhibit a dimethyl-ethyl-pyrazine concentration of about 0.05 ppm; a colorimeter L-value of approximately 49 50; and an oil content ranging from about 2.0% to about 5.0% by weight.

18. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said forming a fresh masa dough in step a) further comprises:

- i) cooking a plurality of whole corn kernels in a solution of water and lime;
- ii) steeping said kernels in said solution;
- 5 iii) draining said solution from said kernels;
- iv) washing said kernels; and
- v) grinding said kernels to form a fresh masa dough;

19. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said forming a fresh masa dough in step a) further comprises extruding a plurality of whole corn kernels with a solution of water and lime to form a fresh masa dough.

20. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said sheeting of step b) and said cutting of step c) are performed simultaneously.

21. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said toasting of step d) further comprises applying convective and radiant heat to said flavor preforms.

22. (Original) The method for making a toasted corn flavor additive of Claim 21 wherein said radiant heat comprises infrared radiation.
23. (Canceled)
24. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said toasted flavor pieces have a moisture content of about 1.0% by weight.
25. (Canceled)
26. (Original) A toasted corn flavor additive made from the method of Claim 17.
- 27-43. (Canceled)
44. (Previously Presented) The toasted corn flavor additive of Claim 1 wherein ~~said sample of untoasted dry masa chips has~~ would otherwise exhibit a dimethyl-ethyl-pyrazine concentration of 0.023 ppm if measured alone.